

# Pre Congress Workshop on Novel Meat Processing Techniques in Buffalo

Sunday 17 February 2019



## Resource Persons



Dr. Muhammad Hayat Jaspal  
DVM, M.Sc (UK), PhD (UK)  
Associate Professor



Jamal Nasir  
DVM, MS (Australia)  
Lecturer



Iftikhar Hussain Badar  
DVM, M.Phil.  
Lecturer

Time	Activity
10:00 am – 10:30 am	Registration of the participants
10:30 am – 11:00 am	<b>Session-I Introduction to Meat Quality</b> by Dr. Muhammad Hayat Jaspal
11:00 am – 11:30 am	<b>Session-II Introduction to various post slaughter techniques to improve meat quality</b> by Dr. Muhammad Hayat Jaspal
11:30 am – 01:00 pm	<b>Session-III Carcass Grading and Meat Cuts Grading (Hands on)</b> By Jamal Nasir and Iftikhar Hussain Badar
01:00 pm – 01:30 pm	<b>Lunch and Prayer Break</b>
01:30 pm – 03:00 pm	<b>Session-IV Beef Cutting and Identification of Primal Cuts (Hands on)</b> By Jamal Nasir and Iftikhar Hussain Badar

Location: Department of Meat Science and Technology,  
UVAS Main Campus, Lahore  
Duration: 01 Day  
No. of Participants: 20

Registration Fee: Rs. 2500/-  
25% Discount for  
IBC 2019 Registered Participants  
& Post Graduate Students

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